

Claims:

1. A blade for cutting meat, sausage or cheese and meat-like products, having a hub (9) and a cutting body (10), characterised in that the cutting body (10) comprises at least one cavity (4).
2. A blade according to claim 1, characterised in that it consists of a plurality of parts and/or the cutting body comprises two half-shells (2, 3).
3. A blade according to either one of the preceding claims, characterised in that the cavity (4) is formed by the first half-shell (2) and the second half-shell (3).
4. A blade according to any one of the preceding claims, characterised in that the cavity (4) is at least partially filled with a detection fluid.
5. A blade according to any one of the preceding claims, characterised in that the cavity (4) is at least partially filled with a plastics filling.
6. A blade according to any one of the preceding claims, characterised in that the cavity (4) comprises a reversibly closable opening (6).
7. A blade according to claim 6, characterised in that the opening (6) is suitable for producing an overpressure or reduced pressure in the cavity (4).

8. A blade according to any one of the preceding claims, characterised in that the ratio of the hub width (N) to the external diameter of the cutting edge (D) is in the range from 1:3-1:100, preferably in the range from 1:4-1:70 and very particularly preferably in the range from 1:5-1:13.
9. A blade according to any one of the preceding claims, characterised in that the hub width (N) amounts to 10-300 mm, preferably 15-150 mm.
10. A blade according to any one of claims 2-9, characterised in that the half-shells are curved and in that the first half-shell (2) exhibits a smaller curvature than the second half-shell (3).
11. A blade according to one any of the preceding claims, characterised in that the blade is a circular blade, a crescent-shaped blade or a helical blade.
12. A blade according to any one of the preceding claims, characterised in that the cutting body (10) comprises two half-shells (2, 3) and a cutting edge (1).
13. A blade according to claim 12, characterised in that the cutting edge (1) is inserted between the half-shells (2, 3).
14. A blade according to any one of claims 11-13, characterised in that the two half-shells (2, 3) exhibit the same diameter.

15. A blade according to any one of claims 11-13, characterised in that one half-shell (2, 3) exhibits a larger diameter than the other half-shell (2, 3).
- 5 16. A blade according to any one of claims 12-13, characterised in that the cutting edge (1) is made of hardened steel, high speed steel (HSS), hard metal or ceramics.
- 10 17. A blade according to any one of claims 2-16, characterised in that the half-shells (2, 3) are made from steel, stainless steel, aluminium, titanium and high-strength plastics (fibre-reinforced).
- 15 18. A blade according to claim 15, characterised in that the edge area of the larger of the two half-shells (2) takes the form of a cutting edge (1).
19. A blade according to claim 18, characterised in that
20 the larger half-shell (2) with cutting edge is made from hardened steel or hard metal and in that the other half-shell (3) is made of stainless steel or aluminium.
- 25 20. A blade according to any one of the preceding claims, characterised in that the components of the blade are connected together interlockingly, by material bonding and/or frictionally (7, 8).
- 30 21. A blade according to any one of the preceding claims, characterised in that the components of the blade are connected together in leakproof manner.

22. A blade according to any one of the preceding claims,
characterised in that it comprises ribs, connecting
webs and/or supporting materials between the half-
5 shells (2, 3).
23. A blade according to any one of the preceding claims,
characterised in that it comprises bushes (5) for
balancing purposes.
- 10 24. A blade according to any one of the preceding claims,
characterised in that a temperature-control medium is
arranged in at least one cavity, with which medium the
blade may be at least partially temperature-
15 controlled.
25. A slicing machine comprising a blade according to any
one of claims 1-24.
- 20 26. A method of producing blades with a cavity (4) in the
cutting body (10), characterised in that the
components of the blade (1, 2, 3, 9) are inserted in
one another and connected together interlockingly, by
material bonding and/or frictionally (7, 8).
- 25 27. A method of detecting leakage in blades with a cavity
(4) in the cutting body (10), characterised in that
the cavity (4) of the blade is at least partially
filled with a detection fluid, which escapes from the
30 blade if the cavity (4) has a leak.

28. A method according to claim 27, characterised in that the cavity, in which the detection fluid is located, is placed under overpressure.
- 5 29. A method according to claim 27, characterised in that the blade is exposed to a reduced pressure.
30. A method according to any one of claims 27-29, characterised in that leakage is monitored when the
10 blade is in operation.
31. A method according to any one of claims 27-30, characterised in that escape of the detection fluid from the blade is detected with the aid of a suitable
15 monitoring device.
32. A method according to any one of claims 27-31, characterised in that the cutting process is terminated if the detection fluid is detected.